

Orange with Bolivia milk

Petits Gâteaux



RECIPE QUANTITY	16	Petits Gâteaux	RECIPE NUMBER	PG20344
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Chocolate Sponge

85 g fresh egg yolks	3oz
20 g fresh egg whites	0.71oz
130 g California 1:1, Bakeable filling almond	4.59oz
85 g fresh egg whites	3oz
70 g granulated sugar	2.47oz
50 g Bolivia 68%-60h, Dark chocolate couverture, Rondo chopped	1.76oz
50 g pastry flour type 400	1.76oz
3.5 g baking powder	0.12oz

Whip the egg yolk, the first part of the egg white and the almond paste until light and airy. Make a meringue with the second part of the egg white and the sugar. Sieve the flour together with the baking powder and add the chopped couverture. Fold in the Meringue and the flour mixture into the almond mixture. Spread on a 600 x 400 mm / 23.62 x 15.75 inches

Baking temperature: 190°C / 374°F
Baking time: approx. 12 minutes

Almond Cocoa Crumble

35 g butter	1.23oz
40 g raw sugar	1.41oz
0.2 g sea salt	0.01oz
30 g pastry flour type 400	1.06oz
15 g corn flour finely sieved	0.53oz
7 g cacao powder 20-22%, cacao powder finely sieved	0.25oz
20 g almonds peeled, ground	0.71oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz
50 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	1.76oz

Cream the butter, sugar and salt together. Add the remaining ingredients and knead until you obtain a crumble.

Bake at 165°C / 329°F for approx. 15 - 20 minutes

Melt the couverture together with the cocoa butter and mix with the crumbles.

Creme Chocolat, dark chocolate Cremeux Bolivia 68%

600 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	21.16oz
215 g Crème Anglaise, less sweet	7.58oz
15 g Gelatine mix solution	0.53oz

Cook the cream anglaise, add the gelatine mixture and pour over the couverture rondos. Emulsify with a hand blender.

Crème Anglaise, less sweet

250 g milk 3.5%	17.64oz
250 g heavy cream 35%	17.64oz
100 g past. liquid egg yolk	7.05oz
25 g granulated sugar	1.76oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

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Bolivia 45% Chocolate Mousse with Orange

215 g Crème Anglaise, less sweet	7.58oz
290 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	10.23oz
270 g heavy cream 35%	9.52oz
12 g Gelatine mix solution	0.42oz
20 g orange purée concentrate	0.71oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine and the orange concentrate in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

Praliné Glaze

90 g heavy cream 35%	3.17oz
35 g milk 3.5%	1.23oz
50 g Gelatine mix solution	1.76oz
120 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	4.23oz
60 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	2.12oz
150 g cold glazing gel	5.29oz

Boil the cream and milk. Add the dissolved Gelatine Mix and little by little pour over the couverture. Add the Gelatine Mix and stir. Add the Fina Noble Piemontese and stir once again to obtain an emulsion. Incorporate the cold glaze and place in the refrigerator. After use heat and mix to obtain a emulsion while avoid the formation of air bubbles. Use at approx. 40°C/ 104°F.

Spraying Mixture Bolivia 68%

140 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	4.94oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz

Melt the couverture together with the Cacaobutter and temper. Spray on the frozen petit gateaux to get a velvet effect.

Structure



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500 g Chocolate Sponge	17.64oz
230 g Almond Cocoa Crumble	8.11oz
815 g Creme Chocolat, dark chocolate Cremeux Bolivia 68%	28.75oz
800 g Bolivia 45% Chocolate Mousse with Orange	28.22oz
500 g Praliné Glaze	17.64oz
200 g Spraying Mixture Bolivia 68%	7.05oz

Finishing

Spread the crumbles over the biscuit. Pour the cremeux on top of the crumble and allow to set. After the cremeux has set, cut off 2.5 cm x 30 cm / 0.98 x 11.81 inches. Pour 200 g / 7.05 oz of the mousse into the mould and use the biscuit as a base. Demould and spray with the chocolate spray. Glaze one side with the chocolate icing. Decorate with chocolate.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA01	cacao powder 20-22%, cacao powder
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets